

# LPKS Baltic Berry Gardens

# Product Specification and Declaration on Food Safety Dated : VL - 27 / 2023 Reviewed: 05.12.2024.

| Product name               | QUINCE PUREE   |
|----------------------------|--|
| Binomial name              | Chaenomeles japonica   |
| Ingredients                | Japanese quince fruits   |
| Production type            | Pre-frozen fruits are thawed in heat up to +80 ° C   |
| Country of origin          | Latvia   |
| Origin of raw materials    | Latvia   |
| Produced                   | Latvia   |
| Packed                     | Latvia   |
| Tara                       | LDPE 200L bag  |
| GMO                        | The product is not produced from genetically modified organisms (GMOs) and does not contain "GMOs" |
| Allergens                  | The product does not contain allergens   |
| Food additives             | The product contains food additive   |
|                            | E202 Does not contain food   |
|                            | flavourings  |
| Organic certificate number | LV-BIO-02  |

### ENERGY AND NUTRITIONAL VALUE

| 100 g product contains:     |       |
|-----------------------------|-------|
| Calories kcal / kJ          | 39 /  |
|                             | 162   |
| Fat, g                      | 0.13  |
| incl. saturated fatty acids | 0.00  |
| Carbohydrates (g)           | 5.0   |
| incl. sugars                | 2,9   |
| Protein (g)                 | 0.4   |
| Salt(g)                     | 0.005 |

#### **ORGANOLEPTIC INDICATORS**

| Appearance | Brownish-yellow, opaque puree                 |
|------------|---|
| Taste      | Taste characteristic of japanese quince fruit |
| Smell      | Odor characteristic of japanese quince fruit  |

# PHYSICAL AND CHEMICAL CHARACTERISTICS:

| Soluble solids content, Brix ° | 6-9,5      |
|--------------------------------|------------|
| рН                             | Not        |
|                                | specified  |
| Preservative g/kg              | 1g per 1kg |

# MICROBIOLOGICAL INDICATORS:

| Mesophilic aerobic and optional<br>anaerobic micro-organisms, CFU / 1 ml | Not<br>allowed |
|--|----------------|
| Number of molds and yeasts CFU/ml  | Not            |
|  | allowed        |
| Patulin content µg/kg  | <50            |

| SAFETY<br>CRITERIA |  |  |
|--------------------|--|--|
|                    | <ul> <li>Commission Regulation (EU) No 1258/2011 of 2 December 2011<br/>amending Regulation (EC) No 1260/1999 establishing the<br/>Community Customs Code. Amending Regulation (EC) No<br/>1881/2006 as regards maximum levels for nitrates in foodstuffs</li> </ul> |  |

# **PACKAGING:**

| Description     | Metal drum, LDPE Bag   |
|-----------------|--|
| Capacity        | 200kg Netto  |
| Origin          | Made in EU   |
| Safety criteria | The packaging shall be food contact safe and shall comply with the     |
|                 | following requirements:  |
|                 | 1.) Regulation (EC) No 1935/2004 of the European Parliament and of the |
|                 | Council of 27 October 2004 on materials and articles intended to come  |
|                 | into contact with food   |
|                 | 2.) Commission Regulation (EU) No 14/2011 of 14 January 10/2011 on     |
|                 | plastic materials and articles intended to come into contact with food |

| Storage conditions | Unopened packaging:  |
|--------------------|--|
| and expiry date    | - in a dry place, - +2 to +6°C. Valid for 12 months.               |
|                    | After opening:   |
|                    | - in a dry place - $+2$ to $+6$ °C. Use within 5 days.             |
| Labeling           | The package has a label with the following information in English: |
|                    | Product name / Seller name / Netto/ Batch, LOT / Production data / |
|                    | Best before data / Storage info                                    |
|                    |  |

Approved by :

Company name \_\_\_\_\_

Stamp \_\_\_\_\_

Signature \_\_\_\_\_



